Personal Care Ingredients

Sorbitol 70 % Non Crystallising

Description:

70% Sorbitol – Non Crystallising is a clear colourless, syrupy liquid miscible with water

Function / Dosage:

Sorbitol 70% Non Crystalline functions as excipient, humectants, nutrient and bulk sweetener

Bulk density: 1.28 to 1.30 gm/ml

Ingredients: liquefied maize slurry

Packaging: 300kg HDPE drums/IBC

Shelf Life:

24 months if kept in a cool place (<30°C) with limited head space. Do not refrigerate. May form lumps when exposed to moist conditions.

Specification

Specification				
Parameter	Limits			
Appearance:	Clear, Colourless, Syrupy liquid, Miscible with water			
Appearance of solution	A 14.0% w/v solution in water is clear and colorless			
Conductivity	NMT 10 μS/cm, measured on undiluted liquid sorbitol while gently stirring with a magnetic stirrer			
Reducing sugars	NMT 0.2%, calculated as glucose equivalent and NLT 12.8 ml of 0.05M Sodium thio- sulphate			
Reducing sugars after hydrolysis	8.0 ml of 0.05M Sodium thio-sulphate			
Water	28.0% to 32.0%			
Assay:				
Anhydrous substance	68.0% to 72.0%			
Glucitol	72.0% to 92.0% w/w Glucitol, calculated on the anhydrous basis by Liquid Chromatography			
Total aerobic viable count	500 cfu/g maximum			
Total fungal count	100 cfu/g maximum			

Nutritional Information	Allergen Information		
Energy (kcal):	160	Cereals:	NO
Carbohydrates total (%):	70	Crustaceans:	NO
Protein (g):	0	Fish:	NO
Saturated Fat (g):	0	Milk:	NO
Monosaturalted Fat (g):	0	Nuts:	NO
Polyunsaturated Fat (g):	0	Peanuts:	NO
Cholesterol (mg):	0	Peanuts:	NO
Sodium (mg):	0	Eggs:	NO
Potassium (mg):	0	Sulphites:	< 10 mg/kg max

The information presented above is believed to be accurate. However, said information and products are offered without warranty or guarantee, since the ultimate conditions of use and the variability of the materials treated are beyond our control.

www.dksh.com Version 1.1. August 2024

